



RICH'S NO PROOF BREAD AND ROLL DOUGH HANDLING GUIDE.

GOODBYE, PROOFING. HELLO, FRESH BAKED.

PREP FOR SUCCESS.

1. Place the frozen dough on a non-stick sprayed parchment lined sheet pan.

Store dough frozen at **0°F to -10°F** **-17°C to -23°C** until ready to use.

A THAW AWAY FROM FRESH BAKED.

2. Cover the roll dough with a food grade bag or plastic wrap to prevent any dry out during thawing.
3. Thaw in the refrigerator at **36°F-39°F** **2°C-4°C**



AT LEAST 18 HOURS – NO LONGER THAN 24 HOURS

BRUSH, SEASON AND SCORE.

4. Brush with an egg wash and season, if desired. Score with $\frac{1}{4}$ " deep diagonal cuts across the width of the dough.

BAKE IT FRESH.

5. Bake until tops, sides and bottoms are golden brown.

5a. Convection Oven **325°F** **163°C**  **14-18 MINUTES**

5b. Conventional Oven **375°F** **190°C**  **18-22 MINUTES**

5c. Rack Oven **375°F** **190°C**  **14-18 MINUTES**

Allow breads and rolls to cool before serving or storing.



NO-PROOF SIMPLICITY. FRESH BAKED SATISFACTION.

Thaw, score, bake – that’s it! Rich’s No Proof Bread and Roll Dough offers oh-so-easy handling with the creative flexibility to shape, top and season like real dough – and bake on demand when the rush hits. From gourmet sandwiches and fancy dinner rolls to doughy desserts and customizable creations – the possibilities are endless.



New Orleans-Style
Beignets with No Proof
White Dinner Roll Dough

Italian Sub on No Proof
Wheat Sub Roll Dough



Southwest Pulled
Pork on No Proof
Sandwich Roll Dough

PRODUCT CODE	PRODUCT DESCRIPTION	CASE/ SIZE (oz)	SHELF LIFE (DAYS FROZEN)
21994	No Proof White Dinner Roll Dough	288/1.5	120
21985	No Proof Wheat Dinner Roll Dough	288/1.5	120
21986	No Proof White Sandwich Roll Dough	120/3.0	120
21987	No Proof Wheat Sandwich Roll Dough	120/3.0	120
21988	No Proof White Sub Roll Dough	60/7.5	120
21989	No Proof Wheat Sub Roll Dough	60/7.5	120
21980	No Proof White Hoagie Roll Dough	100/4.3	120
21981	No Proof Wheat Hoagie Roll Dough	100/4.3	120
21982	No Proof White Bread Dough	20/21	120
21993	No Proof Wheat Bread Dough	20/21	120
22260	No Proof 51% Whole Grain Mini Submarine Dough	200/2.6	120